



Autolift Open Fryer



CR-40F & CR-60F Instruction Manual

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Warranty: Two Year Parts & Labor

All Resfab products are warranted to the original purchaser to be free from defect in material and workmanship for a period of 2 years from the date of original installation, providing the equipment has been unaltered, properly installed and maintained in accordance with Resfab's installation manuals.

Resfab agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when pre-approved and performed by an authorized Resfab service agency. Travel over 50 miles, holiday and overtime labor charges are **not** covered.

All repairs must be authorized by the factory. Non authorized repairs will not be reimbursed.

Resfab's warranty is limited and it does not cover the following; replacement of light-bulbs and fuses, glass breakage, resetting of pumps or a high-limit switch, replacement of o-rings and/or gaskets, tightening of loose fittings, minor adjustments, equipment maintenance or cleaning, non stick coatings, thermostat capillaries and bulbs, and/or any loss of product or profit resulting from malfunction.

Any attempt by unauthorized personnel to service the equipment, abusive use, and/or lack of maintenance may void the warranty (this is completely at Resfab's discretion).

UNPACKING**UNPACKING**

1. Remove the fryer from the wood skid.
 2. Open the fryer box by cutting the steel straps.
 3. Remove the box by pulling straight up on the cardboard.
 4. Remove the wrapping material carefully.
 5. Visually inspect the fryer. If you see something wrong immediately advise your Resfab distributor (and your freight carrier if you are responsible for freight).
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Each unit is ship with the following accessories**ACCESSORIES**

- 1 High temperature pot brush
 - 1 Straight drain brush
 - 1 Crumb shovel
 - 1 Wood stick
 - 1 Basket
 - 1 Filter tank hand carrier
 - 1 Pot lid with handle
 - 5 Paper filters
 - 1 Instruction manual
 - 1 warranty card (to be mail)
-

ELECTRICAL INSTALLATION
AND CONNECTION

INSTALLATION

1. All fryers must be installed with an approved hood and fire suppression system. Check local codes for compliance.

**ELECTRICAL
CONNECTION****WARNING**

The warranty will be void if the fryer is connected to any voltage other than the one indicated on the name plate.

**WARNING**

The fryer must be safely grounded according to your local electric code to avoid electrical shocks.

1. The installation must meet all local codes, state codes and country regulations.
2. The fryer must be connected by a professional electrician.
3. Verify the electrical values on the name plate of the fryer to be sure it's in accordance with your building power supply.
4. Use a minimum AWG electric cable according to your local regulation.
5. It is recommended to use a dedicated electrical circuit for the fryer. Refer to the electrical diagrams at pages 22 to 25 of this manual.

SAFETY RULES



DANGER

Hot oil is very dangerous. It can cause serious injuries and death.



WARNING

Failure to comply with maintenance and safety procedures could result in a serious accident.

RECOMMENDATION

Before using the fryer it is important to read and understand all the instructions and recommendations of this manual.

SAFETY RULES (CONTINUE)**SAFETY**

1. Keep clean the area and the floor around the fryer.
2. Do not overfill the fryer with shortening.
3. Do not overload the fryer with food.
4. Keep the casters locked.
5. Be prepared in case of a fire, injuries or emergencies.
6. Always turn the power off and unplug the fryer before cleaning or servicing it.
7. Never turn the fryer on if the back panel is not in place.
8. At the end of day, before closing your store, make sure that the fryer's switch is off.

**CAUTION****Risk of injuries**

9. Certain surfaces of the fryer can be very hot. To prevent any burns, locate the fryer in an area inaccessible to the public.

HYGIENIC RULES**RECOMMENDATION**

Great care must be taken when handling food products. These following basic rules must be applied to prevent contamination.

HYGIENIC RULES

1. Always wear a hair net where food is going to be handled.
2. Before manipulating food, always wash your hands with soap and water. The use of plastic gloves is recommended.
3. Never touch food that has been cooked after you handled uncooked food. Always wash your hands before handling cooked food.
4. Be sure to use a clean and disinfected sink to clean and rinse food.
5. Always keep food at a minimum temperature of 40° F. (4.4° C).
6. The food that has been cooked must be kept at a minimum internal temperature of 140° F. (65.5° C). 140° F being the food temperature and not the temperature inside the warmer display.

PREPARING FRYER**CAUTION**

Before cooking, you must first clean the fryer to get rid of the factory contamination. Refer to page 14 of this manual.

RECOMMENDATION

For longer fat life and better tasting food, always use a top grade commercial shortening with a high smoke point and resistance to break down.

PROCEDURES

1. Lower the basket support.
2. Pour shortening up to ½ inch below the "max hot oil" mark engraved on the basket support (oil volume increase with temperature). Use liquid shortening only. **Solid shortening will damage the pump. Use of solid shortening will void the warranty.**

**WARNING**

Do not overfill the fryer with shortening.

OPERATION



CAUTION

Be careful. Do not splash hot shortening.

RECOMMENDATION

Hot oil can cause serious burns on contact with the skin. Wear protective clothing when operating the fryer.



WARNING

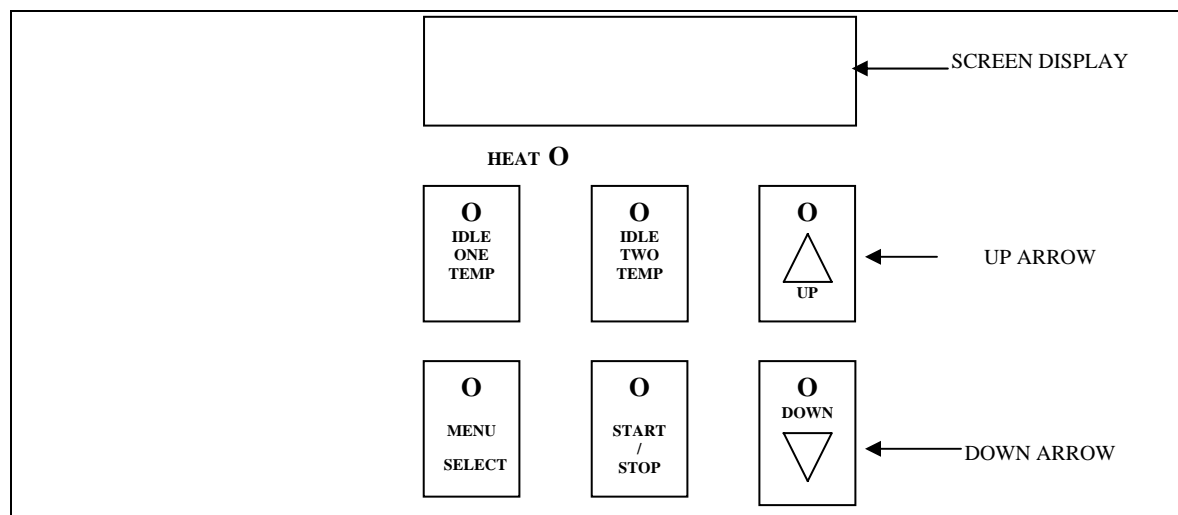
Hot steam will escape from the fryer. Keep your face away from the fry pot.

PROCEDURES

Electronic Timer

(IF THE FRYER IS EQUIPED WITH A PROGRAMMABLE CONTROL, GO TO NEXT SECTION)

1. Turn the power switch on fryer position.
2. Set the thermostat dial to the required temperature.
3. The red pilot light will come on during the pre-heat period.
4. When the red light turns off, the shortening is at the selected temperature.
5. Select the pre-set time on the timer by using the up or down arrow.
6. **Frozen product:** Load the frozen product into the basket. Press the start/stop button on the timer to lower the basket into the fryer pot
7. **Fresh food:** Press the start/stop button on the timer to lower the basket into the fryer pot. Manually drop each piece of fresh product into the hot oil, just above the oil level to minimize splattering. Always use protective gloves to protect against hot oil.
8. At the end of the cook cycle, the basket will raise and the buzzer will sound for 5 seconds. The timer will reset at the pre-selected time, ready for the next cook cycle.

MULTI PROGRAM CONTROLLER**MULTI PROGRAM
CONTROLLER****INFORMATION**

The Resfab's multi program controller can hold up to 40 different menus.

The 2 keys "**IDLE ONE TEMP** (250°F)" and "**IDLE TWO TEMP** (200°F)" have been factory programmed.

To modify the set point temperature of these 2 keys, go to section "Programming of multi programme controller", section "Modification of IDLE set point".

Use these keys to decrease the oil temperature when the fryer is not going to be use for a while. In addition of the energy saving, by using those keys, it will help to increase the oil life and its quality.

**IMPORTANT**

Temperature will increase of 25°F per minute approximately.

IMPORTANT

- At any time during the cook cycle, the basket can be rise by pressing the **UP** key. The word **Pause** will be displayed on the screen and the timer will stop. To lower the basket, press the **DOWN** key. The timer will resume time when the basket is fully down the oil pan.
- The cook cycle can be stopped at any time by pressing the **START / STOP** key for 5 seconds.

MULTI PROGRAM CONTROLLER (continuation)

Choosing menus and cooking (steps)

- 1- Press the **MENU SELECT** key. Use the **UP** or **DOWN** key to select a cooking menu and press the **START / STOP** key. Letters **Pre-HEAT** will appear on the screen for a few seconds followed by the oil temperature. **Oil temperature will increase of 25°F per minute approximately.**
- 2- When the oil temperature is reach, the buzzer will sound for 5 seconds and letters **rEAdY** will appear on the screen. The key **START / STOP** will blink more rapidly.
- 3- Press the **START / STOP** key to start the cook cycle. The basket will lower and the cooking time will show on the screen.

BUZZER OPTION WHILE COOKING CYCLE:

- 4- If the menu has been programmed with the buzzer option, when that step is reached, the buzzer will sound for 5 seconds and the step will be shown on the screen for 10 seconds. Cook cycle and timer will not be interrupted.
- 5- At the end of the cook cycle, the buzzer will sound for 20 seconds and letters **End** will appear on the screen. Following that 20 seconds, The **START / STOP** key will blink slowly and letters **idLE** will be displayed to indicate the fryer is ready for another cooking cycle.

| | |
|--|---|
| MULTI PROGRAM CONTROLLER (continuation) | <p>6- To begin another cook cycle with the same values, press the START / STOP key and letters rEAdY will display. Return to step 3.</p> <p>The controller keeps the same values of the previous setting.</p> <p><u>TO CHOOSE AN OTHER MENU, RETURN TO STEP 1</u></p> |
|--|---|

FILTERING OIL

RECOMMENDATION

Frequently filtering oil will help to insure the quality of the food product.

The fryers models CR-40F & CR-60F have an automatic filtering system. This system is design to filter hot oil only. Oil should be at minimum 300° F. Never attempt to filter cold oil.

Never attempt to pump water or other liquids. That will damage the pump.

WARNING

HOT OIL SPLATTER



When filtering always use the cover to avoid oil splatter that may occur during the filtering process.

WARNING: BURN HAZARD



Serious injury could result from hot oil splatters. Protective clothing and gloves must be use during filtering process.

PROCEDURES

1. Put the cover (lid) on the fryer pot.
2. Turn the power switch on **filter position**.
3. Before opening the ball valve, make certain that the filter and/or the container is in place to collect the oil.
4. Make sure that people working around are aware that you are handling hot oil.
5. Open the ball valve to release the oil by moving the drain valve lever to position "open"

FILTERING OIL
(Continuation)

PROCEDURES
(continuation)

6. While the oil is draining into the filter, stir the oil in the pot to make sure that all breaded residues will go through the drain.
7. Close the ball valve by moving the drain valve lever to position "close". (You may leave the ball valve open for recirculation).
8. Select with the left lever if you want the oil back to the pot or rinse/discharge the oil
9. Turn the filter switch on.
10. The oil will automatically be pumped back into the fryer pot or into the discharge hose.
11. Turn the filter switch off.
12. Turn the power switch off or on fryer position.
13. Change the filter if needed.



DANGER
BURN HAZARD / HOT OIL

- Never move the filter reservoir with hot oil.
- Never use the filter reservoir to discard oil.

Serious injuries will result from contact with hot oil.

MAINTENANCE INSTRUCTION**RECOMMENDATION**

1. Keep the fryer clean! A clean fryer performs better, turns out higher quality food, reduces oil cost and is safer to operate.
2. Use a low foaming commercial fryer cleanser.
3. Always follow the safety rules in page 5.
4. Never use the pump while cleaning the kettle.

PROCEDURES

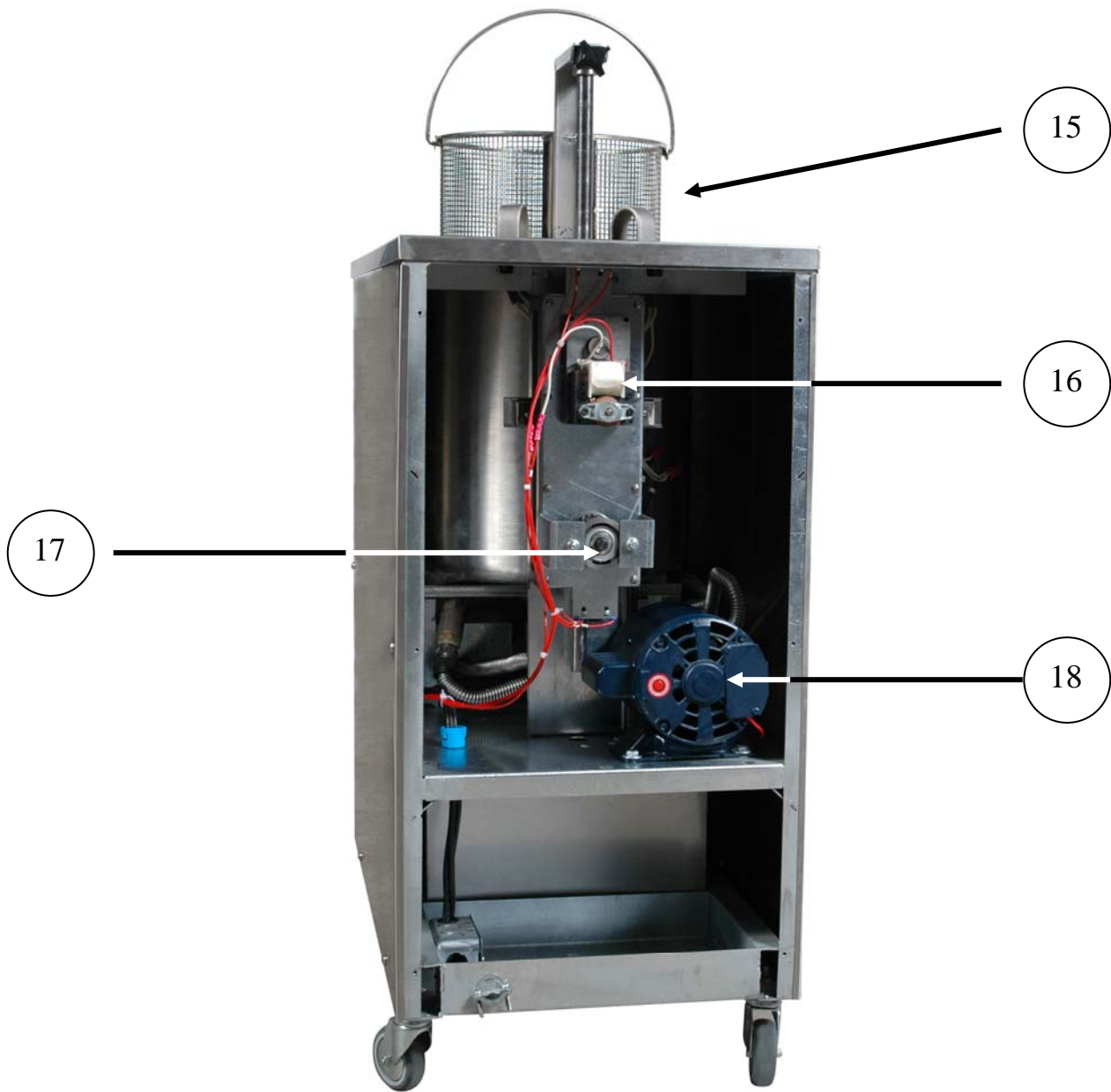
1. Press the power switch at off.
2. Discard oil and remove filter from pan.
3. Fill the pot with water 2 inches over the minimum oil level.
4. Press the powers switch on and let the water come to a boil. Then set the temperature at 200°F. When the boiling stop, slowly add the commercial fryer cleanser and stir until the cleanser is dissolve.
5. Let the solution stand still for 5 minutes. (Follow the cleanser manufacturer's instruction)
6. Use a brush to clean the kettle.
7. With the power switch off, drain the cleansing solution.
8. Rinse the kettle with warm clean water.
9. Wash the exterior of the fryer with warm water and soap.
10. Re assemble the filter.
11. Fill up the pot with fresh shortening.

**CAUTION**

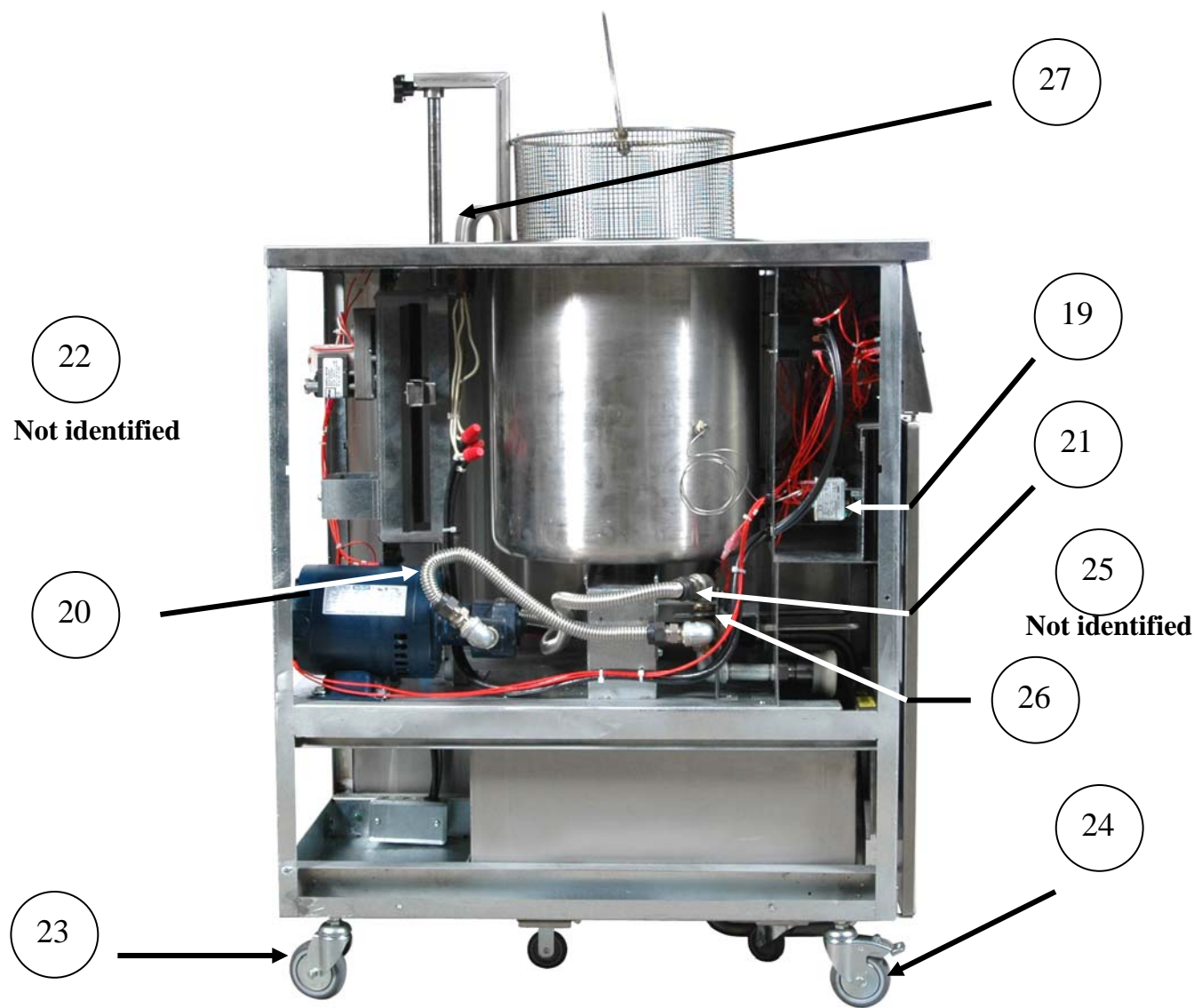
Do not pump water. It will DAMAGE your pump and void warranty.



| No | Part # | Description | Function |
|----|--------|-------------------------------------|--|
| 1 | 59457 | 3 position ON/OFF switch | This is the main power switch with the option of turn on the fryer or the filtration system. |
| 2 | 59456 | Filter indicator light amber | When this light is on, the filter is stand by |
| 3 | 59454 | Heater indicator light red | When this light is on, the heaters are on |
| 4 | 59455 | Cooking indicator light green | When this light is on, the fryer is cooking. The basket lift is down. |
| 5 | 59931 | Auto reset timer | Automatic basket lift and timer |
| 6 | 59454 | Pot drain indicator light red | When this light is on, the pot drain valve is open and the heaters are shut |
| 7 | 59454 | Rinse/discharge indicator light red | When this light is on, the return valve is on discharge position |
| 8 | 59910 | Hi-limit reset | If the fryer gets to hot, the high limit will shut the power on heaters. If activated, verify the thermostat |
| 9 | 59451 | Filter pump switch | When on, the pump is activated to return oil to pot or rinse/discharge |
| 10 | 59904 | Thermostat | To adjust the cooking temperature or stand by temperature (265 °F to 375 °F) |
| 11 | N/A | Drain valve lever | To open or close the pot drain valve |
| 12 | N/A | Oil return valve lever | To return oil to pot or rinse/discharge |
| 13 | 79250 | Female quick disconnect | To fit with rinse/discharge hose |
| 14 | N/A | Filter carrier handle slot | To move the filter tank with the carrying handle supplied with the fryer. |



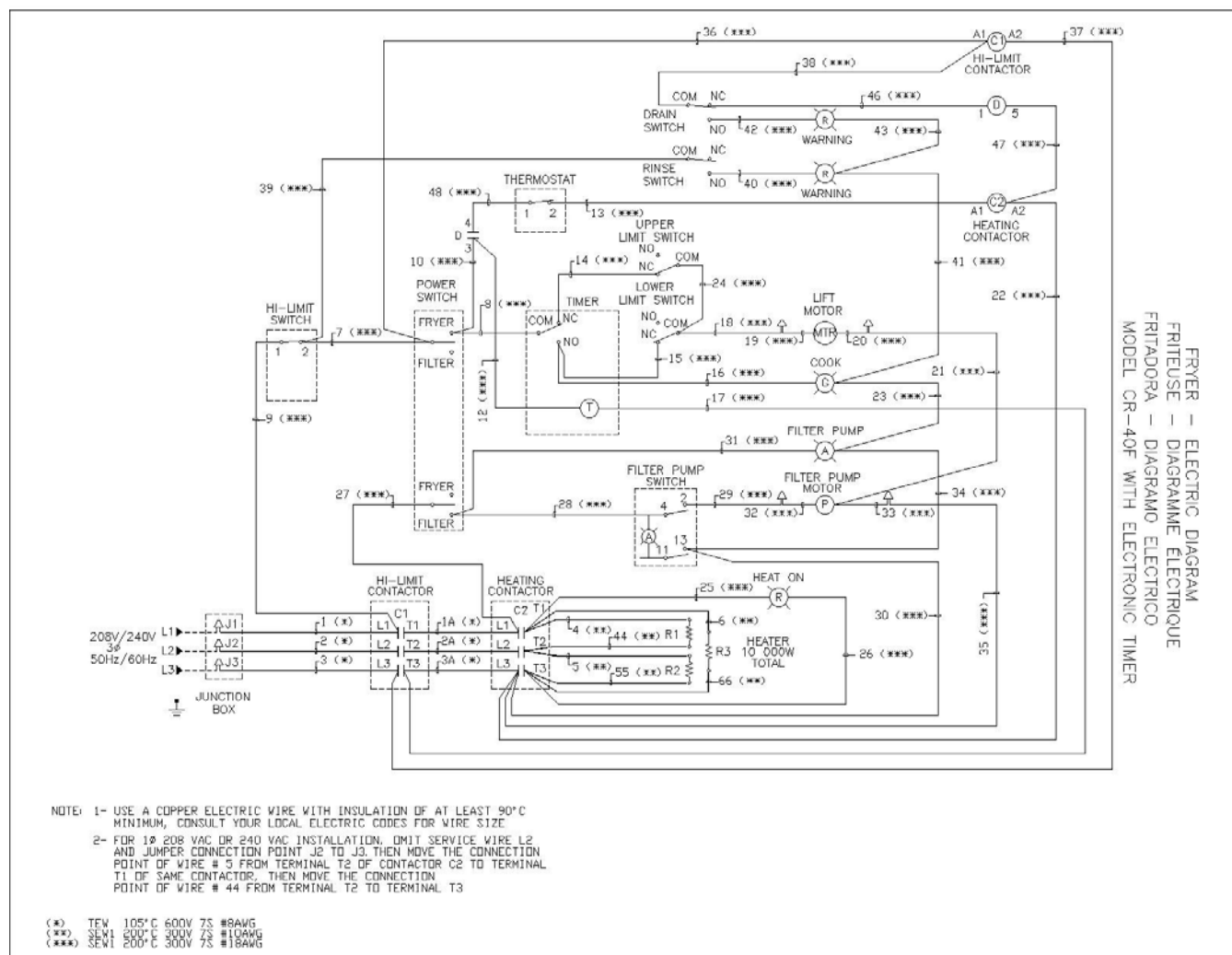
| No | Part # | Description | Function |
|----|--------|-------------------|------------------------------|
| 15 | 14439 | Basket for CR-40F | To hold food to be fried |
| 15 | 14639 | Basket for CR-60F | To hold food to be fried |
| 16 | 59205 | Motor | To lift and lower the basket |
| 17 | 79001 | Bearing | N/A |
| 18 | 59210 | Hot oil pump | To pump hot oil |



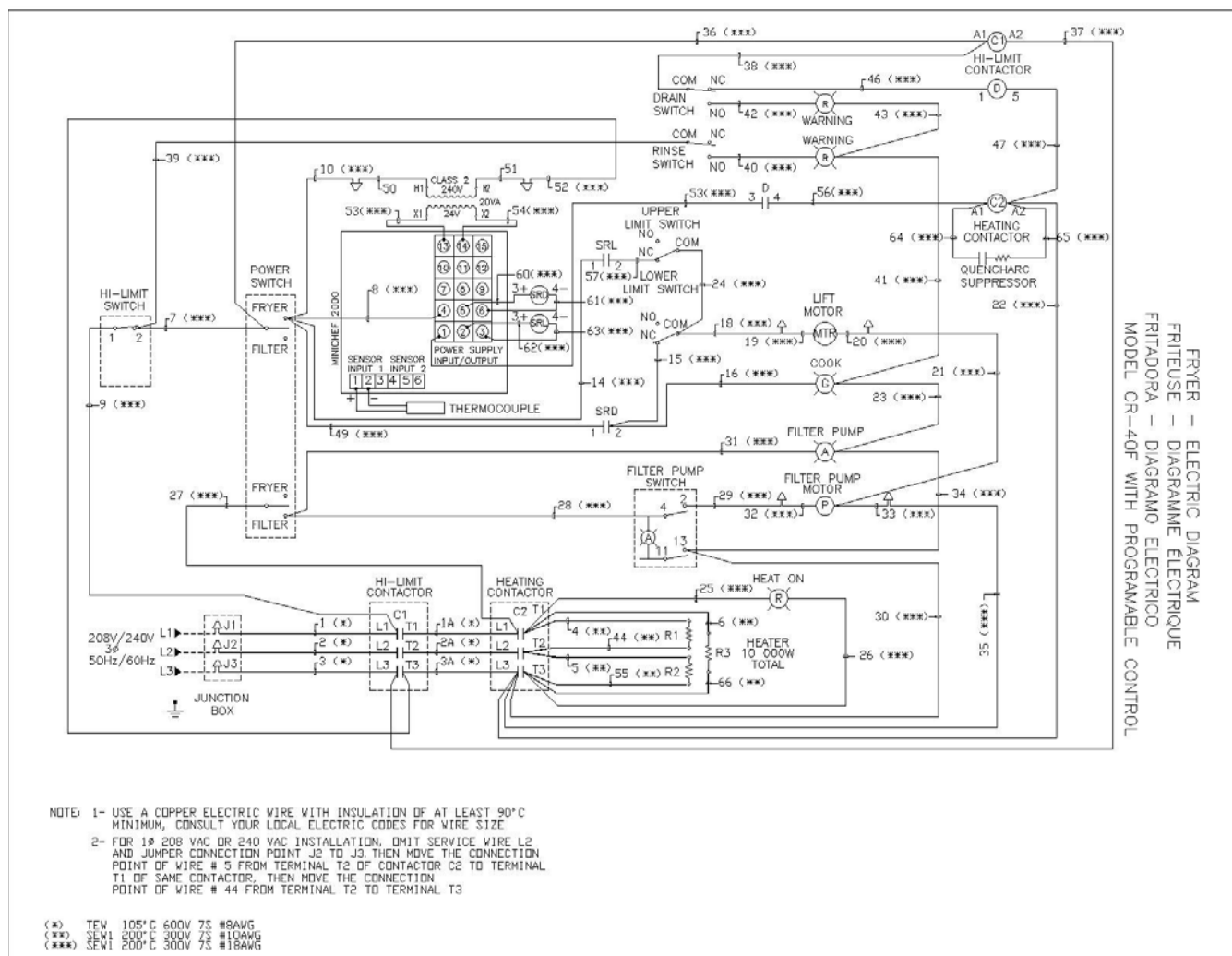
| No | Part # | Description | Function |
|----|--------|----------------------------|-------------------------------------|
| 19 | 59910 | High limit | Shut the fryer off if over heated |
| 20 | 79222 | Pot to valve flexible hose | To move oil |
| 21 | 79222 | Valve to pot flexible hose | To move oil |
| 22 | 59471 | Contact switch | Stop the basket lift |
| 23 | 59911 | Caster | |
| 24 | 59910 | Caster full lock | |
| 25 | 59473 | Magnetic switch | Activate "Pot valve open" light |
| 26 | 59473 | Magnetic switch | Activate "discharge stand by" light |
| 27 | 54106 | Heater CR-40 / 208 Volts | |
| 27 | 54107 | Heater CR-40 / 240 Volts | |
| 27 | 54108 | Heater CR-60 / 208 Volts | |
| 27 | 54109 | Heater CR-60 / 240 Volts | |



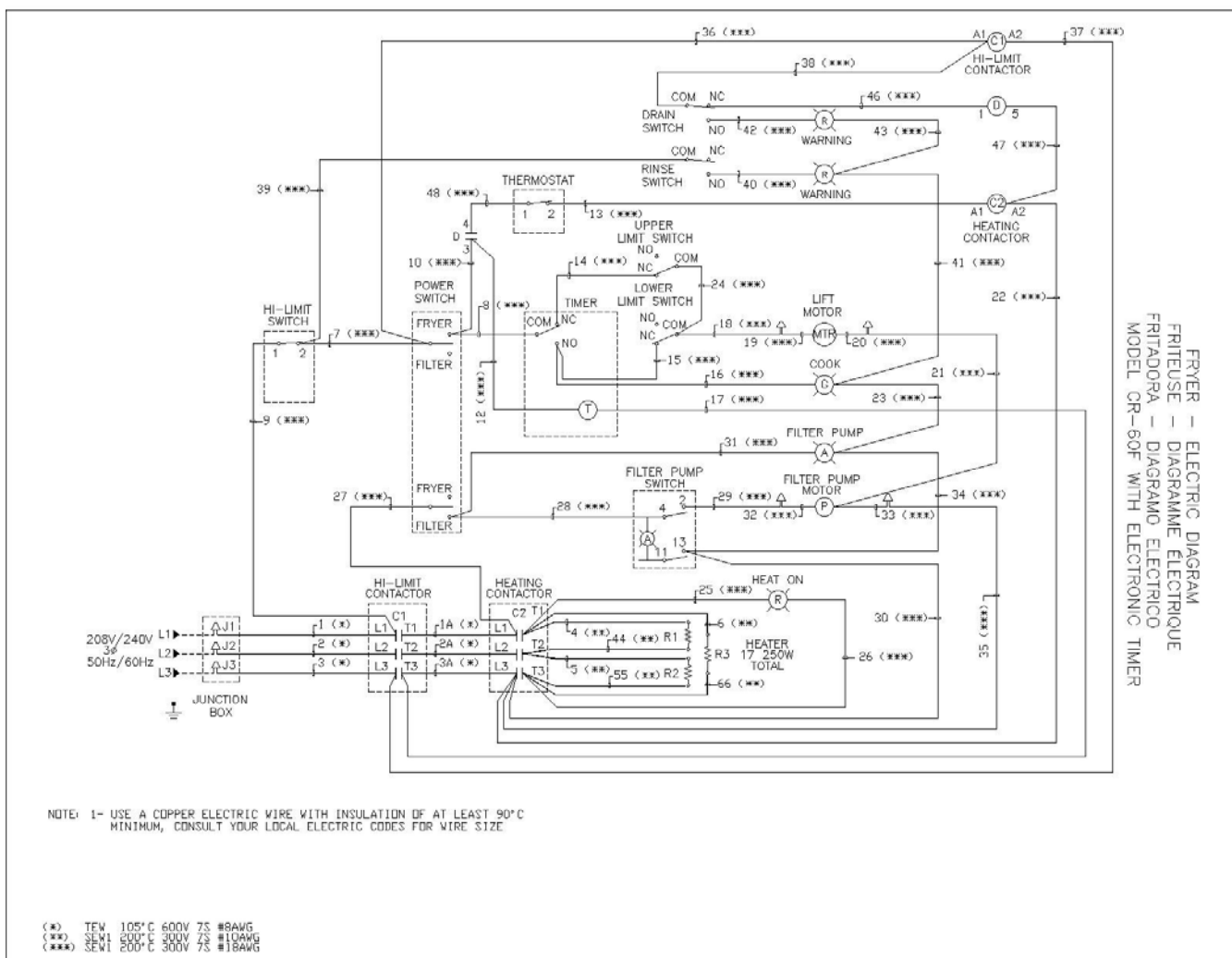
ELECTRIC DIAGRAM CR-40F ELECTRONIC TIMER



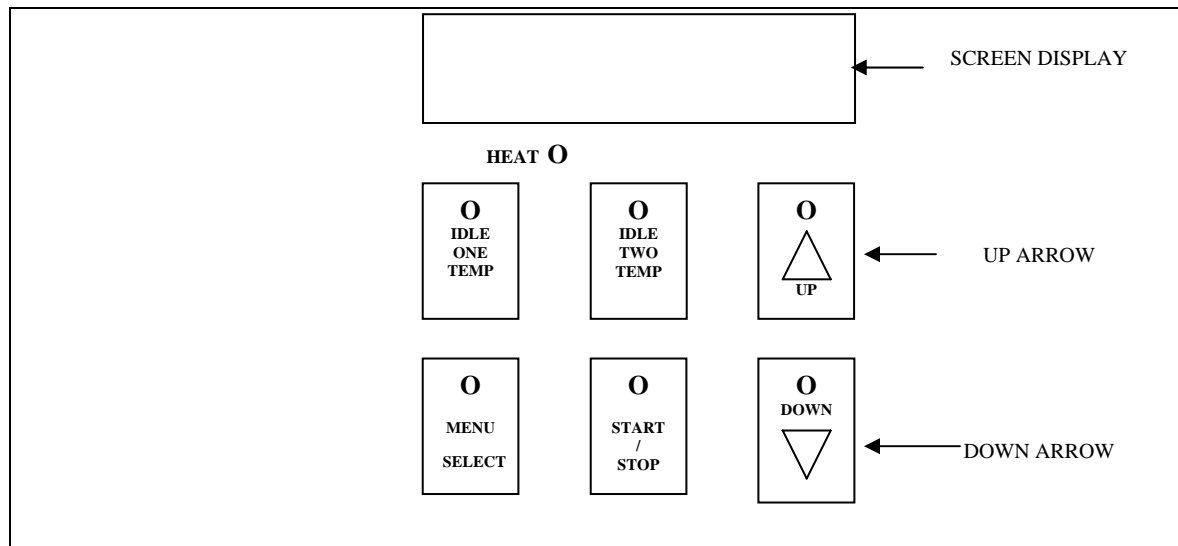
ELECTRIC DIAGRAM CR-40F MULTI PROGRAM CONTROLLER



ELECTRIC DIAGRAMME CR-60F ELECTRONIQUE TIMER



FRYER - ELECTRIC DIAGRAM
FRITEUSE - DIAGRAMME ELECTRIQUE
FRITADORA - DIAGRAMA ELECTRICO
MODEL CR-60F WITH PROGRAMMABLE CONTROL



CHANGING IDLE ONE TEMP AND IDLE TWO TEMP SET POINT

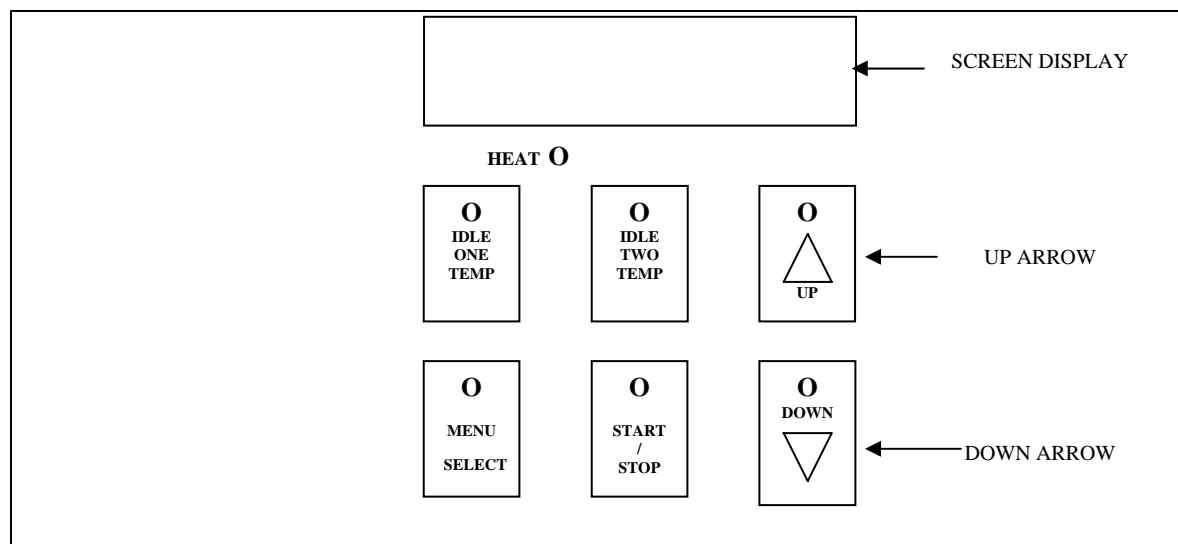
Resfab's multi program controller comes with 2 keys **IDLE ONE TEMP** and **IDLE TWO TEMP**. These 2 keys are already factory preset at **250°F** for **IDLE ONE TEMP** and **200°F** for **IDLE TWO TEMP**.

Those keys are used to decrease the oil temperature and maintain it at the IDLE set point. In addition of the energy saving, by using the IDLE keys, it will increase the oil life and its quality.

To modify the **IDLE** temperatures, follow these instructions:

Choose the **IDLE** key to be modified. Press on the **IDLE** key (keep them pressed) and using the **UP** or **DOWN** arrow, program the **IDLE** set point.

PROGRAMMING THE MULTI PROGRAM CONTROLLER



Resfab's multi program controller offers the possibility to set up to 40 different menus. In addition of the buzzer at the end of the cooking cycle, it is possible to set another buzzer at a chosen time during the cooking cycle. This option can be use or not. Following are the steps to set each menu and its possibilities.

At anytime the setting can be interrupt by pressing the **MENU SELECT** key.

MENU #1 (example)

- Step 1- **To access the menu mode:** At the same time, press the **UP** and **DOWN** keys for **5 seconds**. A number (from 1 to 40) will appear at the right of the screen. Using the **UP** or **DOWN** arrow, chose number 1. This indicates that **menu #1** is ready to be set.
- Step 2- **Setting the temperature:** Press the **IDLE ONE TEMP** key to start the setting. Letters **StPt 1** and the **temperature** will blink alternately. Press again the **IDLE ONE TEMP** key to chose / modify the temperature. Using the **UP** and **DOWN** keys, chose the cooking temperature (example 350°F). Set the temperature by pressing the **IDLE TWO TEMP** key. **StPt 1** and the number **350** (set temperature) will be display on the screen. Press on the **DOWN** arrow to get to the next step, cooking time.
- Step 3- **Setting the cooking time:** Letters **timE 1** will appear on the screen. Press the **IDLE ONE TEMP** key to chose / modify cooking time. Number **:00** will displayed on the right of the screen. With the **UP** and **DOWN** arrows, select the cooking time (example 15 minutes). Set the cooking time by pressing the **IDLE TWO TEMP** key. **timE 1** and **15:00** (cooking time chosen) will display on the screen.

Note: If not using the buzzer option, the menu 1 setting is completed. Press the **IDLE TWO TEMP** key to confirm the menu setting.

If **using the buzzer option**, press the **DOWN** arrow to get to next step, buzzer setting.

- Step 4- **Setting the alarm:** The word **alarm** will blink on the screen. Press the **IDLE ONE TEMP** key to chose / modify at what step of the cooking cycle the buzzer should sound. Using the **UP** and **DOWN** arrows, chose between **nonE**, **Stir**, **Add**, **ALert**. If the choice is **nonE**, there won't be any buzzer. Set the choice by pressing the **IDLE TWO TEMP** key. Press the **DOWN** arrow to choose when (number of minutes from the end of the cooking cycle) the buzzer will sound. On the screen, letters **ATinE** will blink. Press the **IDLE ONE TEMP** key to chose / modify the time. Using the **UP** or **DOWN** arrow, select the time (example 5:00). Press the **IDLE TWO TEMP** key to confirm the choice.

Setting is completed. Press again on the **IDLE TWO TEMP** key to confirm the setting of **menu #1**.

- Step 5- **Visualizing the menu setting:**

At the same time press the **UP** and **DOWN** arrows for **5 seconds**. A number (from 1 to 40) will display. Using the **UP** or **DOWN** arrows, chose to menu to be visualized. Access the setting mode by pressing the **IDLE ONE TEMP** key.

First will be displayed the cooking temperature (**StPt 1** and the **temperature**). Press the **DOWN** arrow and will display (**timE 1** and **cooking time**).

Press the **DOWN** arrow and will display **at which step** the buzzer will sound.

Press the **DOWN** arrow and will display when (**minutes of the end of the cycle**) the buzzer will sound.

Press the **IDLE TWO TEMP** key to return to menu 1, ready for cooking.

Press the **MENU SELECT** key for 5 seconds to return to the beginning.

TO PROGRAM A NEW MENU, RETURN TO STEP 1

NOTES

NOTES